

Fact Sheet



Design / Construction of a New Food Premises

Under the Food Act 1984 and Standards 3.2.2 and 3.2.3 of the Food Standards Code all food businesses are required to be constructed in a way that ensures the safe preparation and storage of food that is sold to the public.

The following items are guidelines for the design and construction of a new food business as found in the Food Safety Standards (Standard 3.2.3).

Note: These are only a guideline. For more specific instructions for the design and construction of a food premises you should speak to an Environmental Health Officer.

- The design and construction of a food premises must:
 - be appropriate for the activities for which the premises are used,
 - provide adequate space for the activities to be conducted on the premises and for the equipment etc to be used,
 - permit the food premises to be effectively cleaned and, if necessary sanitised; and
 - to the extent that is practicable exclude dirt, dust, fumes, smoke, and other contaminants; not permit the entry of pests and not provide harbourage for these pests.
- The food premises must have an adequate supply of potable (drinking) water available.
- The food premises must have an appropriate sewage and waste water disposal system. Many businesses will require a grease trap. You should contact Coliban Water on 1300 363 200 or Goulburn Valley Water on 5832 0400 in regards to this.
- A food premises must have facilities for the storage of garbage and recyclable matter that are an adequate size for the premises, enclose the matter and prevent the entry of pests and can be easily and effectively cleaned,
- A food premises must have adequate natural or mechanical ventilation that will remove fumes, smoke, steam and vapours from the premises. Any equipment that requires ventilation eg: deep fryer should be located directly under the mechanical system.
- The food premises must have adequate natural or artificial light for the activities conducted on the premises.
- All floors, walls and ceilings must be designed and constructed in a way so that they are impervious to moisture, and are smooth and easy cleaned. For the flooring we recommend the installation of coving at the floor/wall junction. This provides for a much easier and effective clean.
- An adequate space for the storage of food products must be provided away from all cleaning products and chemicals. A separate storage facility should also be provided for the storage of staff personal belongings.
- Toilets should be provided for the staff members to use. This toilet facility should be provided with a hand washing basin that is hands free in operation and a supply of liquid soap and paper towel. You may also need to provide toilets for use by customers. You should contact the Campaspe Shire Council Building Unit for this information.

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Fact Sheet

- A hand washing facility must be provided in the food preparation area. This should be provided with both hot and cold running water at all times and must be hands free in operation. It should also have liquid soap and disposable paper towel available. This facility must be strictly for hand washing only.
- The food business must have sufficient facilities for the cleaning and sanitising of equipment and utensils. We recommend the installation of a dishwasher that cleans and sanitises or at least one double bowl sink for cleaning of equipment. This should be of an adequate size for its proposed use.
- We recommend that all equipment, fixtures and fittings be raised off the floor at a minimum of 150mm to facilitate easy cleaning of the area. Any items that cannot be raised to this degree should be on wheels and be easy to move and clean under and behind.

For more information on the Design and Construction of a Food Business please refer to the Food Safety Standards 3.2.2 and 3.2.3 and the Australian Standards AS 4674-2004.

Other departments

Please be aware that there are a wide range of Campaspe Shire Council Departments and other organisations that may have conditions and requirements that your business must comply with.

Below is a brief list with some of the common departments you may need to contact.

Statutory Planning (Planning Services)

For issues such as:

- Change of use of a building
- If the business is in an appropriate location
- Permanent signage
- Parking requirements

Building Services

For issues such as:

- Fire safety
- Disabled access
- Toilet & facility requirements
- Construction standards

Local Laws

For issues such as:

- Goods on footpaths
- Temporary signage
- Street trading

Want more information?

If you require further information about any matters mentioned in this fact sheet please contact an Environmental Health Officer at Campaspe Shire Council toll free on 1300 666 535